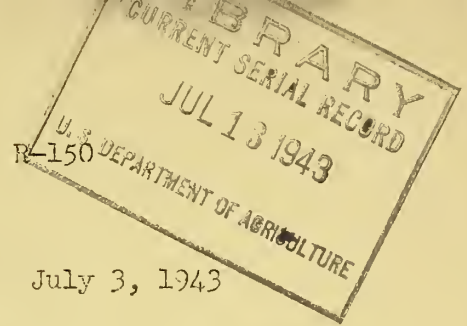


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CONSUMER TIME
GARDENS IN STORAGE



NETWORK: NBC

DATE: July 3, 1943

ORIGIN: WRC

TIME: 12:15-12:30 P.M. EWT

(Produced by the Food Distribution Administration of the War Food Administration this script is for reference only, and may not be broadcast without special permission. The title, CONSUMER TIME, is restricted to network broadcasts of this program, presented for ten years in the interest of consumers)

oooOooo

1. SOUND: CASH REGISTER...RINGS TWICE...MONEY IN TILL.

2. MAN: That's your money buying food.

3. SOUND: CASH REGISTER.

4. WOMAN: That's your money paying for a home.

5. SOUND: CASH REGISTER.

6. MAN: That's your money buying clothes.

7. WOMAN: Buying you a living in wartime.

8. SOUND: CASH REGISTER...CLOSE DRAWER...

9. JOHN: And this is CONSUMER TIME - helping you save some of that money. Today CONSUMER TIME will tell you how to:

11. WOMAN: Put your gardens in storage.
12. MAN: Use other methods besides canning.
13. WOMAN: Especially Oven drying.
14. MAN: And how you can get your own bulletin on oven drying.
15. WOMAN: And Miss Lenore Sater, Chief of the Department of Agriculture's Household Equipment Division is here in person.....
16. MAN: But first here's the Consumer News of the Week ——— interpreted by your Consumer Reporter ——— Johnny Smith.
17. JOHN: The War orders straight from Washington

25. JOHN: Say, Steve, have you seen our Consumer representative, Mrs. Freyman, this morning? She's late.
26. MAN'S VOICE: No, John, I haven't.
27. WOMAN'S VOICE: They just telephoned from the lobby and said she was rushing down the hall now.
28. SOUND: DOOR OPENS AND CLOSSES
29. JOHN: (RELEASED) Oh, here she is.
30. FREYMAN: (OUT OF BREATH) Oh, Johnnie, I'm so sorry I'm late.
31. JOHN: (STIFFLY) This isn't like you, Mrs. Freyman....I'm surprised.
32. FREYMAN: (STILL OUT OF BREATH) I know, I thought I had plenty of time and I went out to my Victory Garden....
33. JOHN: Your Victory Garden...But why this morning? Did you forget about the program?
34. FREYMAN: Of course not, Johnnie, but I stopped to pick some vegetables....
35. JOHN: Some vegetables?
36. FREYMAN: Yes, I wanted all of you to see some of the things from my very first garden...
37. JOHN: (DISGUSTED) Well, that's the limit!

38.

FREYMAN:

(with great enthusiasm) Just look at this radish,
Johnnie....Isn't it smooth?and well formed?
.....and firm, too..... Here taste it.....

39. SOUND:

CRUNCHY SOUND

40. FREYMAN:

Isn't it crisp?

41. JOHN:

(with mouth full) I know, but

42. FREYMAN:

And tender?

43. JOHN:

(Irritably) But after all....

44. FREYMAN:

(Interrupting) And my beautiful snap beans....

45. JOHN:

(Interrupting) I know, you are just like all the other
Victory Gardeners.....

46. FREYMAN:

(Ignoring the interruption) My snap beans have
climbed up.....

47. JOHN:

(Forcefully interrupting) Mrs. Freyman, please....

48. FREYMAN:

Well?

49. JOHN:

(Pause) You were just about to give me an inch by
inch description of the climb of your snap beans...
no thanks....

50. FREYMAN:

(Surprised) But Johnnie, I thought you'd be interested.

51. JOHN: I am...but sometimes you victory gardeners remind me of new pappas and mammas.....
52. FREYMAN: Why?
53. JOHN: You never tire of talking about your handiwork...
Anyone else has a hard time getting a work in edgewise...
54. FREYMAN: (pouts) Well...I'm hurt!
55. JOHN: Oh don't be...I was just kidding...(LAUGHS) You can take a little teasing now and then, can't you? Oh, come on
.....smile.....
56. FREYMAN: (LAUGHS) Alright.....
57. JOHN: There that's better....just to make up I'll eat another one of those extra special radishes of yours
.....dirt and all.....
58. SOUND: CRUNCHY SOUND OF BITING RADISH.....
59. JOHN: But tell me, Mrs. Freyman...have you thought about putting your garden in storage?
60. FREYMAN: In Storage?.....Are you still kidding?
61. JOHN: No, I'm serious, now....I really mean...have you made any plans about storing those wonderful garden products of yours?

62. FREYMAN: No, I thought we would eat all we want....
63. JOHN: Oh sure...you shouldn't store any of the products you could use while they are fresh....but you may grow more than you need of some vegetables...what about preserving this extra supply.....
64. FREYMAN: Oh that....you mean canning?
65. JOHN: There are several other ways of preserving besides canning.....
66. FREYMAN: What for instance?
67. JOHN: Salting and Brining.
68. FREYMAN: Never heard of it.
69. JOHN: Sure you have....sauer kraut or dill pickles....
70. FREYMAN: Oh, yes, but I never thought of sauer kraut as a way of preserving cabbage....To me it is just another way of fixing cabbage to make it taste good
71. JOHN: Sauer kraut is an example of salting.....
72. FREYMAN: And the pickles would be brining...I should have known.
73. JOHN: Talking about brining reminds me of my Aunt Hattie.
74. FREYMAN: (LAUGHS) Why....was she a little on the sour side?

75. JOHN: (LAUGHS) No...but her one claim to fame was her way of fixing cauliflower or green tomatoes or beets in a weak brine solution with vinegar.
76. FREYMAN: Ummmm, the green tomatoes appeal to me...they have lots of possibilities, too....for mixed vegetable dishes and for meat sauces....
77. JOHN: Now don't go overboard, entirely, for the brining idea.
78. FREYMAN: I know, you did say there were other ways.....
79. JOHN: Yes, for some vegetables, such as potatoes, celery or squash, underground storage is a better way.
80. FREYMAN: How would you do that?
81. JOHN: In some cases an unheated cellar could be used.... or underground pits....or even mounds above the ground.
82. FREYMAN: (LAUGHS) I can just imagine that mound above the ground idea....where I live.
83. JOHN: (LAUGHS) You'd probably be pointed out as the neighborhood curiosity...but it is practical for some if they have a large crop of say...sweet potatoes or winter pears...and own enough land.
84. FREYMAN: I suppose so.

85. JOHN: But dehydration is the method I thought you might be interested in, Mrs. Freyman. It's just the drying of food, you know.

86. FREYMAN: Yes, I've read a lot about the dehydrated foods going to our armed forces and for lend lease but somehow I thought it was a new commercial process and done only on a large scale....

87. JOHN: No, indeed...dehydration is a very old home method of food preservation...why they dried foods all the time way back in the days of the first settlers...up in New England.

88. FREYMAN: They did?

89. JOHN: (FADE OUT) Yes...I was reading a story the other day that brought out that idea.

(PAUSE)

90. SOUND: Knock at door....Heavy door opens.

91. ROGER Come in Dame Dutton.

92. SOUND HEAVY DOOR IS LATCHED.

93. ROGER: And meet my goodwife, Sarah...She and the little one arrived yesterday on Cap'n Cole's Ship.

94. DAME DUTTON Yes, I heard...That's why I called.
95. SARAH: I am glad to meet you Dame Dutton.
96. DAME DUTTON We welcome you to the colony, Misstress Thompson.
97. SARAH: I am happy to be here. We thank God for giving our
baby the strength of make the trip this spring.
98. DAME DUTTON It was better to wait until she was in good health
because we have had a hard winter. Many of our homes
lost wee ones.
99. ROGER: Dame Dutton is the good cook I told you about in my
letters....
100. SARAH: Yes, I know...I hope you will give me the rules to make
those good things, Dame Dutton.
101. DAME DUTTON I will, indeed...Here in this colony we settle on
good solid food.
102. ROGER: Food that "sticks to the ribs".
103. SARAH: Roger wrote me that your house has a good sweet smell...
104. DAME DUTTON: Yours will have that same smell, after the harvest,
when you store your food for the winter.
105. ROGER: You see, my dear, our growing season is so short that
every bit of food must be saved.

106. DAME DUTTON: Yes, every scrap is precious...we must have enough to last us 'till spring.
107. ROGER: The best smell comes from the long strings of apples that are hung up to dry.
108. DAME DUTTON: Roger will hang those from the rooftree.
109. ROGER: Then in the winter we can have dried apple pie for breakfast...
110. DUTTON: Instead of Pompkin pie for a change.
111. ROGER: We do get tired of pompkins.
112. DUTTON: But I don't know what we'd do without them....
113. SARAH: Do you dry the pompkins, too?
114. DUTTON: Yes, we dry them and use them for almost everything... They're next to dried corn in importance.
115. ROGER: We even have a little verse about them...how does it rhyme. Dame Dutton?
116. DUTTON: For pottage and puddings and custards and pies,
Our pompkins and parsnips are common supplies.
We have pompkins at morning and pompkins at noon.
If it were not for pompkins, we should be undone.

(ALL LAUGH)

117. SARAH: I shall be "undoon" unless I learn to make a dried pompkin pie.
118. DUTTON: You stew the dried pompkin and add milk and spices and maple syrup. Then you make a pastry coffin for the pompkin filling.
119. ROGER: Tell Sarah about that special "sass" of yours, Dame Dutton....
120. DAME DUTTON: For that I use dried currants, which being dried in the sun, are not inferior to those our grocers sell in England.
121. ROGER: And your dried berry tarts are so good, too.
122. SARAH: Do you use wild berries for the tart?
123. DUTTON: Yes and there are many...and likewise all manner of herbs grow without the art or help of man....
124. SARAH: Sweet marjoam, too?
125. DUTTON: (FADE OUT) Yes and parsley and pennyroyal...we spread them on clean boards to dry in the sun...they add a touch of spring to our winter cooking...
- (PAUSE)
126. JOHN: So you see, Mrs. Freyman, our forefathers did use many dried fruits and vegetables...

127. FREYMAN: Yes, and they sounded good, too... the pies and tarts and other things....
128. JOHN: You mean the dried berry "sass"?
129. FREYMAN: Yes, the "sass" especially.
130. JOHN: Well, we have to give those early settlers lots of credit....
131. FREYMAN: Yes, they made the most of what they had.
132. JOHN: But now we know a lot more about home drying and the foods look better and taste better.
133. FREYMAN: But how would you do it at home?
134. JOHN: Well, there are several ways....but the one that appeals to me is this method of oven drying.
135. FREYMAN: You mean that you can dry foods in the oven of a gas or electric range?
136. JOHN: Yes, the home economists at the Department of Agriculture Research Center in Beltsville have been working on this, and the foods look good and taste good, too.
137. FREYMAN: Well, that is news..
138. JOHN: Yes, and a good idea, too, Mrs. Freyman.
139. FREYMAN: For me?

140. JOHN: For you or any one with only small quantities of food to preserve.
141. FREYMAN: You wouldn't recommend oven drying for large quantities, then.
142. JOHN: No, it's really a small scale method.
143. FREYMAN: About how much at a time?
144. JOHN: Oh, four to six pounds.
145. FREYMAN: Is it difficult to do?
146. JOHN: No, but you certainly have to stay home that day because the trays of food must be shifted about every half hour.
147. FREYMAN: Well, that isn't bad
148. JOHN: Say, and another thing — you have heard that you should use a pressure cooker if you are canning the non-acid vegetables such as corn and peas and beans...
149. FREYMAN: Yes ...
150. JOHN: If you don't have a pressure cooker...this oven method could safely be used for drying those vegetables...
151. FREYMAN: Well, that's something.

152. JOHN: Leafy vegetables such as spinach are on the oven drying list, too...and carrots and beets...
153. FREYMAN: How about fruits?
154. JOHN: Yes, peaches, apricots or cherries...
155. FREYMAN: Apples, I suppose?
156. JOHN: Yes and pears and plumbs, too...
157. FREYMAN: I'm really interested, Johnnie....I have the oven, of course...but what else do I need?
158. JOHN: I'm sure you have a large kettle, too, for precooking the vegetables...but do you have a thermometer?
159. FREYMAN: Does it have to be an oven thermometer?
160. JOHN: No, but it must register below 150 degrees and up to 250 degrees or higher...
161. FREYMAN: Oh, good, than my candy or deep fat thermometer will do...
162. JOHN: Well, then all you need is this....
163. FREYMAN: What in the world is that?...It looks like a tray with a cloth bottom.
164. JOHN: That's just what it is...
165. FREYMAN: Where did you get it?

1870-1871

1872-1873

1874-1875

1876-1877

1878-1879

1880-1881

1882-1883

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1890-1891

1892-1893

1894-1895

1896-1897

1898-1899

1900-1901

1902-1903

1904-1905

166. JOHN: I made it....
167. FREYMAN: Clever you!....Let's see it...Why it's just a simple wooden frame covered with coarse curtain netting....
168. JOHN: That's all.....
169. FREYMAN: And you use tacks to fasten the netting...
170. JOHN: It isn't at all hard to make.....
171. FREYMAN: Do you need only one of these?
172. JOHN: You could use four....but not so fast.... you have to measure your oven...
173. FREYMAN: Why.....
174. JOHN: Well, because the trays have to fit a certain way.
But, really, Mrs. Freyman you shouldn't attempt this oven drying unless you write to Consumer Time for the printed instructions...Here, I have a copy.
175. FREYMAN: Oh, yes, I see... It tells you how to measure your oven and how to make the trays.
176. JOHN: And it has diagrams and pictures, too, that are very helpful.

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177. FREYMAN: What's this about "pre-treatment" of fruit?

178. JOHN: Oh, that's to keep the light colored fruit from turning dark.

179. FREYMAN: Oh, such as apples?

180. JOHN: Or peaches or pears.

----- C U T -----

181. FREYMAN: This is quite a bulletin, Johnnie...

182. JOHN: Yes it takes a lot of work to get a set of instructions like this together.

183. FREYMAN: Who deserves the credit...

184. JOHN: The Department of Agriculture Household Equipment Division takes the bow on this and I have the Chief of the Division, Miss Lenore Sater, right here with me.

185. FREYMAN: Oh, wonderful....

186. JOHN: Miss Sater, this is Mrs. Freyman, our Consumer representative.....

187. SATER: How do you do.....

188. FREYMAN:

189. FREYMAN: Miss Sater, I'm curious, how long did it take your division to work out the details of this oven drying?

190. SATER: Oh that's hard to say since a number of people worked on various phases of it. It took our Division about two months to actually work out the techniques of oven drying.
191. JOHN: I'm not surprised. Why it must have taken several weeks just to complete the fruit and vegetable tables in the back of the bulletin.
192. SATER: It really took our Foods and Nutrition unit not weeks, but months, to do that. You see, in our work in developing a process like this, we vary the technique in preparing the fruits and vegetables.
193. FREYMAN: Very the technique? I suppose I could mumble some thing and make believe that I knew what you meant (LAUGH) but I don't.
194. SATER: (LAUGHS) Well, let me say it another way then...We cut each vegetable different ways --- sliced, cubed, shredded
195. FREYMAN: To see which way dries the fastest?
196. SATER: That's it...and then we run a number of tests to find out the best way and length of time to precook the vegetable...

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197. FREYMAN: My.. and you have listed four pages of fruits and vegetables, too...
198. SATER: Yes, I think there are directions for 12 fruits and 29 vegetables in the bulletin...
199. JOHN: I better get the adding machine out for this one... 12 fruits and 29 vegetables...and 5 or 6 tests for each one...
200. FREYMAN: That's too much arithmetic for me...but I know one thing, Miss Sater, I am going to be more careful reading directions in the future....
201. SATER: I wish all consumers would be more careful reading directions Mrs. Freyman.....
202. FREYMAN: Why, when you think of it...we have to spend only 5 minutes reading directions... to get the benefit of over two months work by your department....
203. JOHN: Miss Sater, as an inquiring reporter, I wondered if you had any "statement for the press" on this oven drying idea?

204. SATER: Yes, we have found that Oven Drying gives us satisfactory results, if properly done. In fact we have been quite pleased with the food products we have been able to get. It is a comparatively inexpensive method of food preservation and I might say a practical method for Victory Gardeners who have small quantities of food to preserve.
205. FREYMAN: What about large quantities?
206. SATER: Any family with a large garden and much surplus food would want to use a larger type of drier.
207. JOHN: Do you have any precaution you would like to stress?
208. SATER: Yes, the trays of foods must be shifted about every half hour because of the difference in temperature in different parts of the oven. To get good results you will have to be a faithful watchman.
209. FREYMAN: No sleeping at the switch.
210. SATER: That's right - you must stay on the job...
211. JOHN: When I looked over the bulletin, I noticed that suggestion about numbering the trays...you know...
1, 2 , 3, 4.....
212. SATER: That's one way to keep track of which should be at the bottom and which should be at the top.....

- - - - C U T - - - - -

213. JOHN: I suppose you could give them names....

214. FREYMAN: As they do Pullman Cars...

215. JOHN: and then I could keep track of a Mary, or a Jane instead
of a number 3, or number 4....

- - - - C U T - - - - -

216. FREYMAN: Tell me, Miss Sater, does it make any difference if
the fruit or vegetables stand around for a few days
before drying?

217. SATER: Yes, it does...they should be dried as soon after
picking as possible. It effects the flavor and food
value if they stand around.

218. FREYMAN: I'll pick mine in the morning and dry them in the
afternoon....

219. SATER: Yes, that's what you should do ---- and be sure to
discard any that are moldy or decayed.

220. JOHN: Oh, Miss Sater, didn't you know?....Our friend, Mrs.
Freyman has only perfect vegetables in her garden...

221. FREYMAN: Now --- Johnnie.....

222. SATER: Maybe so....but if only one little bad piece did
slip in - we'll say from a neighbor's garden - it
might change the flavor of a whole batch.

223. FREYMAN: Is there any secret to paring the fruit?

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224. SATER: I would use a good sharp knife.
225. FREYMAN: Does it make any difference what kind of a knife you use?
226. SATER: An ordinary knife may cause the food to turn dark
You should use a stainless steel knife...or a silver knife...
227. FREYMAN: What about those glass knives;?
228. JOHN: Or the plastic ones?
229. SATER: Both of those are good, too. But in addition to using the right kind of knife for paring, many fruits require special treatment.
230. FREYMAN: What type of special treatment?
231. SATER: Sulphuring is the most common method.
232. FREYMAN: Sulphuring?
233. SATER: Yes. There are several ways of doing it, and we have described a couple methods in this bulletin on oven drying.
234. FREYMAN: That's another good reason to write for the bulletin, isn't it?

235. SATER: Yes it is. Because the sulphuring not only keeps light-colored fruit from turning dark but it also helps to retain the flavor of the fruit and the vitamins A and C.
236. JOHN: Well — that's news...So sulphuring protects some of the vitamins, too?
237. FREYMAN: My I'm glad to know about that...You've certainly been very helpful, Miss Sater.
238. JOHN: Yes, we are very grateful, Miss Sater that you took the time to be on our program. We want to congratulate you and the Household Equipment Division for working out the details of this oven drying method.
239. FREYMAN: Johnnie, I just noticed that this oven drying bulletin gives directions for packaging and storing the dried products, too. I can't wait to get mine...
240. JOHN: Well, just drop a line to Consumer Time, War Food Administration, Washington, D. C.
241. FREYMAN: And I'll ask for the Oven Drying bulletin?
242. JOHN: That's right and be sure to include —
243. FREYMAN: (BREAKS IN) I know, my own name and address.

244. JOHN: Yes, and the call letters of your radio station
245. FREYMAN: I have a few ration stamp questions, too, Johnnie...
246. JOHN: Alright, let's go.....
247. FREYMAN: When does red stamp P for meat, butter and canned milk expire?
248. JOHN: You have until July 31st to use it. But red stamp Q becomes valid tomorrow, you know.
249. FREYMAN : Is Q stamp good all month, too?
250. JOHN: Yes, until July 31st.
251. FREYMAN: How do we stand on the blue stamps Johnnie...for canned fruits and vegetables?
252. JOHN: Blue coupons K, L and M expire July 7th...but if you do plan to use them...don't wait until the last minute. That just causes unnecessary confusion in the stores.
253. FREYMAN: Yes, I know and I think we should urge people who don't need to use their stamps -- to destroy them and not to give them away.
254. JOHN: By all means.....

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255. FREYMAN: And what about coffee?
256. JOHN: The coffee news is good...Coupon 21 in War Book I is now valid and it expires on July 21...that's one pound of coffee for only three weeks.
257. FREYMAN: I wish you would explain about the three coupons in War Book I that are good for sugar.
258. JOHN: Coupon 13 is good for 5 pounds of sugar and expires August 15th. Coupons 15 and 16 are for canning purposes and each one is good for 5 pounds of sugar through October 31st.
259. FREYMAN: Thank you, Johnnie, and now I have a suggestion for next week's program ...
260. JOHN: Good --- let's hear it.
261. FREYMAN: I'd like to have some ideas for a vacation...some plans that wouldn't involve the use of an automobile.
- C U T ---
262. JOHN: Well, that isn't the government's job, exactly, to plan vacations.
263. FREYMAN: I know but it would be helpful to the consumers.
264. JOHN: I suppose it would.
265. FREYMAN: We all need a little change...

--- C U T ---

266. JOHN: Well, next week I'll round up some consumers I know who have some good ideas on the subject.
167. FREYMAN: Oh, that's fine...see you next week, then.
168. JOHN: And in the meantime, don't forget to write for your bulletin on Oven Drying...The address is CONSUMER TIME - War Food Administration, Washington, D. C.

269 ANNOUNCER: And for those of you who did not get that address...it's CONSUMER TIME - War Food Administration, Washington, D.C. mention that you want a copy of the Bulletin on Oven Drying and be sure to include your own name and address and the call letters of your radio station...

Heard on today's program were:

and Miss Lenore Sater, Chief of the Household Equipment Division of the Department of Agriculture.

Script by Ann Hagen.

CONSUMER TIME is a public service of NBC and it's affiliated radio stations — presented by the War Food Administration and other agencies working for the consumer.

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